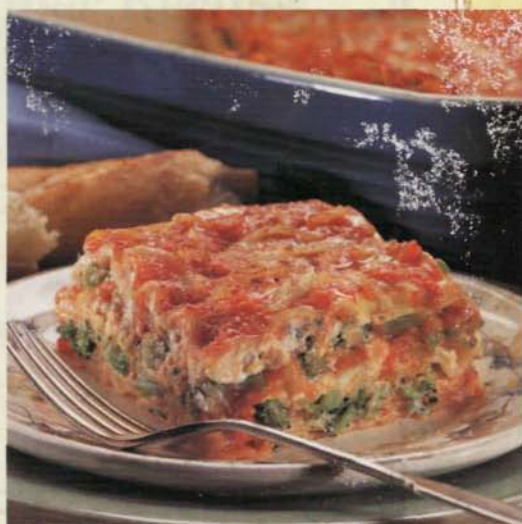


Potluck Classics

40 of America's Favorite
Church Supper Recipes



From the editors of Rodale Cookbooks

Pottuck Classics

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Potluck Classics

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LIVE YOUR WHOLE LIFE™

Sitting Down to New Family Favorites

Here is a collection of treasured family recipes, passed down from generation to generation, chosen from *The Church Supper Cookbook*. This selection of delicious favorites comes from the best cooks in the country—we're giving you 40 of our favorites, each picked for their great taste and wonderful originality.

You'll find each recipe easy to prepare—and easy to pick up and tote to your next neighborhood potluck or local church supper. Odds are, you'll get plenty of requests to bring "your special dish"—whether it's beef stew, fried chicken, baked beans, or jellied vegetable salad—to other community suppers!

Potluck Cooking Terms

Butter. Wherever butter is called for, either butter or margarine will suffice. Use whichever you prefer.

Flour. Use all-purpose white flour.

Herbs. Use dried herbs.

Oil, cooking or salad. In all recipes except salads, cooking oil means liquid corn, safflower, or other vegetable oil, but *not* olive oil. Use your favorite kind of oil—including olive oil—whenever salad oil is called for.

Sour cream. Where this is called for, use the commercial product, not cream that has gone sour in your refrigerator.

Sugar. Unless brown sugar is specified, always use white granulated sugar. Brown sugar measurements are for *packed* amounts.

Beef & Ham

Barbecue Meat Loaf

The sauce makes the big difference here.

- | | |
|------------------------|------------------|
| 1 onion, minced | 1 egg |
| 1 ½ Tbsp butter | ½ c tomato sauce |
| 1 ½ lb ground beef | 1 ½ tsp salt |
| ½ c fresh bread crumbs | ¼ tsp pepper |

1. Preheat the oven to 350°F. In a small skillet, sauté the onion in butter until soft.

2. In a large bowl, combine the onion with the beef, bread crumbs, egg, tomato sauce, salt, and pepper. Mix well. Form into a loaf and place in 10" × 14" baking pan.

3. Pour ½ cup of the Barbecue Sauce (*see below*) over the loaf. Bake for 1 hour, basting from time to time with the remaining sauce.

Serves 6.

Barbecue Sauce

- | | |
|--------------------|----------------------------|
| 1 ½ c tomato sauce | 3 Tbsp brown sugar |
| ½ c water | 2 Tbsp prepared mustard |
| 2 Tbsp vinegar | 2 tsp Worcestershire sauce |

In a saucepan, combine the tomato sauce, water, vinegar, brown sugar, mustard, and Worcestershire sauce, and heat until well blended, stirring continuously.

Mona Winn, First Congregational Church, Littleton, NH



Beef Stroganoff



*Onion soup mix adds American ingenuity
to this Russian classic.*

- 2 lb sirloin beef steak, cut into shoestring strips
1/2" wide × 3" long and rolled in flour
- 2 Tbsp butter
- 1 can (4 oz) mushrooms
- 3 Tbsp flour
- 1 envelope onion soup mix
- 2 1/2 c water
- 1/2 c sour cream

- 1.** In a large skillet, brown the beef strips in butter. Remove from the skillet. Leave the drippings in the skillet.
- 2.** Drain the mushrooms, reserving liquid, and sauté them in the skillet with the drippings. Remove from the skillet.
- 3.** Stir the flour and soup mix into the drippings. Gradually add the water and reserved mushroom liquid, blending well and stirring until thickened. Return the meat and mushrooms to the skillet, cover, and simmer, stirring from time to time, for 20 minutes, or until the meat is tender. Blend in the sour cream.
- 4.** Serve over hot egg noodles or boiled potatoes.

Serves 6.



*Mrs. Carlos Castro, Harwinton Congregational Church,
Harwinton, CT*

Beefsteak Pie

A good sturdy version of an old favorite.

- 3 lb lean beefsteak, cut into 1" cubes
- ¼ c butter
- ¼ c olive oil
- 3 Tbsp flour
- 1 can (10½ oz) beef consommé
- 1 c dry Burgundy
- 2 med onions, thinly sliced
- 1 lb fresh mushrooms, sliced
- 1 c chopped celery and leaves
- 1½ tsp dillweed
- 1 bay leaf
- 1 Tbsp Worcestershire sauce
- Salt and pepper
- 1 unbaked 9" pie shell
- 1 Tbsp melted butter

- 1.** In a large skillet, brown the beef in the butter and olive oil.
- 2.** Sprinkle the beef with flour. Stir in the consommé, Burgundy, onions, mushrooms, celery, dillweed, bay leaf, and Worcestershire sauce. Add salt and pepper to taste. Cover and simmer for 45 minutes.
- 3.** Preheat the oven to 350°F. Remove the bay leaf from the beef mixture, and discard. Place the mixture into a 2-quart baking dish, and cover with the pie shell. Seal the edges with a fork, brush with melted butter, and bake for 30 minutes, or until the crust is golden brown.

Serves 6 to 8.

Rhoda Miller, The Unitarian Church, Franklin, NH



Chinese Pepper Steak



The flavors in this recipe blend together wonderfully.

- 2 lb boneless beef chuck
- 2 Tbsp fat
- 2 lg onions, chopped
- 1½ c sliced celery
- 2 cloves garlic, minced
- 1 tsp salt
- ⅛ tsp pepper
- 2 beef bouillon cubes, dissolved in 1 c hot water
- 6 lg green bell peppers, cut into eighths
- 2 Tbsp cornstarch
- ¼ c cold water
- 1 Tbsp soy sauce

1. Trim fat from the beef. Cut the beef into thin strips, 1" × 2". Melt the fat in a pressure cooker. Add the meat; cook over direct heat until browned, stirring frequently. Add the onions, celery, garlic, salt, pepper, and bouillon.

2. Close the cooker, bring to 15 pounds pressure, and process for 3 minutes. Cool (letting the pressure go down by itself). Add the peppers. Simmer for 5 minutes. Add the cornstarch blended with the cold water. Cook until thickened. Add the soy sauce.

3. Serve with hot cooked rice or canned chow mein noodles.

Serves 6 to 8.



Edie Blackstone, Concord Unitarian Church, Concord, NH

Classic Lasagna Plus 2

*The eggs and zucchini are the two pluses—
they make the “total” difference!*

- | | |
|---------------------------------|----------------------------------|
| 1 lb ground beef | 8 oz lasagna noodles |
| ¾ c chopped onions | 1 lb cottage or ricotta cheese |
| 2 Tbsp olive oil | 8 oz mozzarella cheese, shredded |
| 1 can (28 oz) Italian tomatoes | 1 c grated Parmesan cheese |
| 2 cans (6 oz each) tomato paste | 3 hard-boiled eggs, sliced |
| 2 c water | 2 c thinly sliced zucchini |
| 4 Tbsp chopped parsley | |
| 1 tsp salt | |
| 1 tsp garlic powder | |
| ½ tsp pepper | |
| ½ tsp oregano | |

1. In a large, heavy pan, lightly brown the beef and onions in oil. Add the tomatoes (with juice), tomato paste, water, parsley, salt, garlic powder, pepper, and oregano, and simmer, uncovered, for 30 minutes.

2. Preheat the oven to 350°F. Meanwhile, cook the lasagna noodles as directed on the package.

3. In a 9" × 13" baking pan, spread 1 cup of the sauce. Then alternate layers of noodles, sauce, cottage or ricotta cheese, mozzarella, Parmesan, hard-boiled eggs, and zucchini, ending with sauce, mozzarella, and Parmesan. Bake for 40 to 50 minutes, or until lightly browned and bubbling.

Serves 6 to 8.

Sally Hale, Dublin Community Church, Dublin, NH

Alternate version, as shown on cover: Use one (10 oz) package of chopped, frozen broccoli in place of zucchini. Do not precook.

Classic Meatballs

*This excellent recipe covers just about any need
you'll ever have for meatballs!*

1 ½ c bread crumbs, soaked in ¾ c milk or
tomato juice, or 1 ½ c dry stuffing mix,
soaked in 3 c liquid

2 eggs, beaten

1 lg onion, chopped and sautéed in

2 Tbsp butter

2 lb ground beef, or 1 lb beef, ½ lb ground
pork, and ½ lb ground veal

2 tsp salt

¼ tsp pepper

Optional additions (use only 1 per batch):

4 Tbsp grated Parmesan cheese with

1 Tbsp mixed Italian seasoning;

1 c applesauce with ½ tsp nutmeg,
mace, or allspice;

2 Tbsp steak sauce or Worcestershire sauce

¼ c butter

1. In a large bowl, mix the soaked bread crumbs or stuffing mix, eggs, and onion. The mixture will be runny. Mix in the ground meat, salt, pepper, and any optional addition you choose to use. If the mixture is too stiff, add a little more liquid until it's manageable.

2. Roll the mixture into small meatballs, using 1 rounded teaspoon for each Swedish meatball, or 1 rounded tablespoon for Italian meatballs.

3. In a large skillet, sauté the meatballs in the butter, turning frequently to brown evenly and to keep the meatballs rounded. (It will probably take 3 full pans to use up all the meat.) Lift out the meatballs carefully when they are done and do the next panful in the same butter, especially if you are going to freeze them.



Note: If you want to freeze raw meatballs, be careful not to freeze them in a lump—they'll be almost impossible to get apart. Place the raw meatballs on a paper plate in a bull's-eye pattern, slip them into a freezer bag or cover them with plastic wrap, and freeze.

Makes 48 small meatballs. Serves 6 for dinner, 8 for buffet.



Doris E. Berndtson, Woodmont United Church of Christ, Milford, CT

Sour Cream Sauce

1/4 c flour	2 c sour cream
1/4 c melted butter or pan drippings	1 Tbsp dillweed
1 c water	Salt and pepper

In a large skillet, add the flour to the melted butter or drippings over low heat, blending well until smooth. Gradually add water, stirring, then the sour cream and dillweed, stirring constantly until the mixture bubbles and thickens. Do not boil. Season to taste with salt and pepper. Add the meatballs and simmer gently until heated through.

Serves 8.



Kathy Paranya, The Unitarian Church, Franklin, NH

Brown Sauce

1/4 c butter	2 c broth
1/4 c flour	Celery leaves or flakes

In a large skillet, melt the butter, and blend smoothly with the flour. Gradually add the broth, stirring constantly until smooth. Add several celery leaves or flakes. Put in the meatballs and simmer gently to heat through. Remove and discard celery leaves before serving.

Serves 6.



Lazy Man's Beef Stew

One of the best and certainly the easiest.

- 2 lb stew beef
- 4 lg carrots, quartered lengthwise and cut into pieces
- 1 can (10¾ oz) tomato soup
- 1 bay leaf
- 3-4 med potatoes, cut into quarters
- 2 onions, thinly sliced
- 1 c red cooking wine
- 1 package (10 oz) frozen peas
- 1 c fresh mushrooms, sautéed in butter and drained, or 1 can (6 oz), drained (optional)

1. Preheat the oven to 275°F.

2. Grease a large baking dish. Add the beef, carrots, soup, bay leaf, potatoes, onions, and ½ cup of the wine. Cover and bake for 4 hours. Remove dish from the oven and stir (the meat will be a little dry). Add the peas (still frozen), mushrooms, if using, and the remaining ½ cup wine, and if necessary, a little water. Cook for 1 hour longer. Remove and discard bay leaf.

Serves 6.

Ethel Innes, The Unitarian Church, Franklin, NH

Quick Hamburger and Potato Casserole

You can put this one together in a jiffy.

- 2 $\frac{2}{3}$ c instant mashed potato flakes
- 1 $\frac{1}{2}$ c sour cream
- 1 c water
- 1 lb ground beef
- 3 Tbsp chopped onion, or 1 Tbsp dried minced onion
- 1 can (15 oz) tomato sauce
- 1 can (12 oz) corn (with sweet peppers if you can find it), undrained
- 1 tsp salt
- $\frac{1}{4}$ – $\frac{1}{2}$ tsp pepper
- $\frac{1}{8}$ tsp oregano
- $\frac{1}{2}$ c diced American or Cheddar cheese

1. Preheat the oven to 350°F. In an ungreased 9" × 13" baking dish, blend the potato flakes with the sour cream and $\frac{1}{2}$ cup water. The mixture should be crumbly. If not, add more potato flakes. Pat the mixture firmly into the bottom of the pan.

2. In a separate pan, brown the beef with the onion, the remaining $\frac{1}{2}$ cup water, tomato sauce, corn, salt, pepper, and oregano. Spoon the beef mixture over the potato mixture. Sprinkle with the cheese. Bake for 25 to 30 minutes. This recipe is easily doubled.

Serves 6.

Margaret Johnson, Trinity Episcopal Church, Claremont, NH

Spaghetti Pie

Similar to baked lasagna but less expensive and less effort.

8 oz spaghetti, broken into 2" pieces	2 Tbsp vegetable oil
2 Tbsp butter	1 jar (15½ oz) thick spaghetti sauce
⅓ c grated Parmesan cheese	1 tsp sugar
½ tsp salt	½ tsp leaf oregano, crumbled
¼ tsp pepper	½ tsp garlic salt
1 egg, well-beaten	1 c cottage cheese
1½ lb ground chuck	4 oz mozzarella cheese, shredded
1 med onion, chopped	
¼ c chopped green pepper	

1. Preheat the oven to 350°F. Cook the spaghetti in boiling water, following label directions, and drain.

2. Place the spaghetti in a 9" × 13" baking dish. Stir in the butter, Parmesan cheese, salt, pepper, and egg until thoroughly combined. Spread the mixture evenly in the pan.

3. In a large skillet, sauté the chuck, onion, and green pepper in oil until the meat is brown; drain. Stir in the spaghetti sauce, sugar, oregano, and garlic salt.

4. Spread the cottage cheese over the spaghetti layer and top with the meat mixture. Bake for 30 minutes. Sprinkle the mozzarella cheese over top and bake for an additional 10 minutes, or until the cheese is melted and just beginning to brown. Let it stand for 15 minutes before cutting.

Serves 6.

*Mrs. Thomas E. Denman, Sr., The Congregational Church,
East Hampton, CT*



Ham and Cheese Almost Soufflé



*Wait to bake this at the potluck site because
it will fall slightly as it cools.*

- 8 slices white bread
- $\frac{3}{4}$ lb Cheddar cheese, cubed
- 3 c diced cooked ham
- 1 can (4 oz) sliced mushrooms, drained (optional)
- 6 lg or 8 sm eggs
- $3\frac{1}{2}$ c milk
- 2 tsp Worcestershire sauce
- 1 tsp dry mustard
- $\frac{1}{2}$ tsp paprika
- 1 tsp salt
- $\frac{1}{8}$ tsp pepper

1. Preheat the oven to 350°F. In a buttered 3-quart baking dish, alternately layers of the bread, cheese, ham, and mushrooms, if using, until the baking dish is full, ending with layer of cheese.

2. In a bowl, beat together the eggs, milk, Worcestershire sauce, mustard, paprika, salt, and pepper, and pour over the liquid mixture over the casserole. If the liquid does not show two-thirds of the way up the sides of the dish, add more milk. Bake for 1 hour. Serve immediately.

Serves 6 to 8.



Women's Association of The Congregational Church, Amherst, NH



Ham and Rice Dinner



Ham and rice are the only ingredients you are sure of in this beguilingly different dish. The rest is a guessing game.

- 3 c hot cooked rice
- 2½ c cooked ham, cut into julienne strips
- 1½ Tbsp butter
- ½ c chopped onion
- 2 c thinly sliced celery
- 1 can (10¾ oz) cream of chicken soup
- 2 Tbsp dry white wine (optional)
- 1½ tsp prepared mustard
- ¼ tsp dillweed
- ¾ c sour cream
- ⅓ c sliced pimiento

- 1.** Cook the rice according to package directions.
- 2.** While the rice is cooking, sauté the ham in butter in a skillet for 2 minutes. Add the onion and celery, and cook over medium heat until tender crisp.
- 3.** Stir in the soup, wine, if using, mustard, and dillweed, and heat thoroughly. Add the sour cream and pimiento. Heat but do not boil. Serve over the rice.

Serves 6.



Diane Gularneau, The Unitarian Church, Franklin, NH

Chicken & Turkey

California Oven-Fried Chicken

Moist, tender, and habit-forming!

- 1 frying chicken, cut into 8 pieces
- ¼ lb melted butter
- ⅓ tsp garlic powder
- ⅓ tsp paprika
- ⅓ tsp thyme
- 1 tsp salt
- 1½ c dry bread crumbs or finely crushed cornflakes

1. Preheat the oven to 350°F. Dip the chicken pieces in the melted butter, then shake them in a paper bag containing the garlic powder, paprika, thyme, salt, and crumbs or cornflakes.

2. Place the chicken skin side up in a lightly greased 9" × 13" baking dish, and bake for 50 minutes or until done.

Serves 6 to 8.

Mary Wakefield, First Congregational Church, Rindge, NH



Chicken à la King



*This used to be the dish for special occasions, and
it's still delicious these days.*

- 1 c sliced mushrooms
- 4 Tbsp butter
- 4 Tbsp flour
- $\frac{1}{2}$ tsp salt
- $\frac{1}{4}$ tsp pepper
- 2 c milk or chicken stock
- 2 $\frac{1}{2}$ c cooked diced chicken
- 1 c cooked peas
- 3 Tbsp diced pimiento

1. In a skillet, sauté the mushrooms in butter. Blend in the flour, salt, and pepper. Gradually stir in the milk or stock. Cook over medium heat, stirring, until thickened.

2. Add the chicken, peas, and pimiento. Heat well and serve in the Toast Cups.

Serves 8.



Toast Cups

Preheat the oven to 400°F. Cut the crusts from bread slices. Press the slices into muffin tins so that the 4 points of bread stick up. Bake for 10 minutes, or until the cups are toasted and brown. Allow the cups to cool for few minutes in the pan so cups will hold their shape. If making these ahead, warm them for a few minutes on a cookie sheet before using.

Chicken and Corn Pudding

A smooth taste that goes well with other casseroles and with salads.

- 2 c diced cooked chicken
- 3 eggs, well-beaten
- 3 c milk
- 2 Tbsp flour
- 1 ½ tsp salt
- ⅛ tsp pepper
- ¼ c minced onion
- ¼ c minced green pepper
- 1 ¾ c canned whole-kernel corn, drained

1. Preheat the oven to 325°F. Place the chicken in a greased baking dish.

2. In a medium bowl, beat the eggs, milk, and flour together, and add the salt, pepper, onion, green pepper, and corn. Pour over the chicken. Bake for 1 hour or longer, until the custard is set and a knife inserted in the center comes out clean.

Serves 6 to 8.

Alma L. Hedrick, Harwinton Congregational Church, Harwinton, CT

Chicken Delicious

*An unusual combination of potatoes,
chicken, and sausage.*

- 6 med potatoes, peeled and quartered
- 1 tsp oregano
- 1 tsp paprika
- ½ tsp garlic powder
- 1 tsp salt
- ½ tsp pepper
- 1 frying chicken, cut up
- 1 lb sweet Italian sausage links, cut up
- ¼ c vegetable oil

1. Preheat the oven to 425°F. Arrange the potatoes in a large, shallow 3-quart baking dish. Mix the oregano, paprika, garlic powder, salt, and pepper, and sprinkle half the mixture over the potatoes. Arrange the chicken and sausage on top. Pour the oil over the chicken and sausage, and sprinkle all with the remaining seasonings.

2. Cover and bake for 1 hour. Uncover, and bake at 375°F for 30 minutes, or until it turns a nice brown.

Serves 6.

Joanna Miller, Dublin Community Church, Dublin, NH



Chicken Marengo



Marengo is the name of a small Piedmontese village where Napoleon's chef purportedly invented this famous dish to tempt his general's lagging appetite.

- 1 c sliced fresh mushrooms
- 2 Tbsp butter
- 1 broiler-fryer (3–4 lb), cut into 6 serving pieces
- Salt and pepper
- 2–3 Tbsp cooking oil
- 4 green onions, with tops removed, sliced
- 1 clove garlic, minced
- ½ c consommé or dry white wine
- 2 tomatoes, cut into wedges and seeded
- ¼ tsp thyme
- 1 Tbsp chopped parsley

1. In a small skillet, sauté mushrooms in butter for 2 minutes, and set aside.

2. Sprinkle the chicken pieces with salt and pepper to taste. In a large skillet, sauté the chicken in hot oil until brown. Remove from the skillet and set aside, reserving the drippings.

3. Sauté the onions and garlic in the drippings until the onions are soft. Stir in the consommé or wine, tomatoes, and thyme, scraping bottom of skillet well.

4. Add the chicken to the skillet. Cover and simmer for 30 minutes, or until the chicken is tender. Add the sautéed mushrooms. Sprinkle with the parsley and serve.

Serves 6.



Joan Young, The Unitarian Church, Franklin, NH

Coq au Vin

Chicken in a rich red wine sauce.

- 1 Tbsp flour
- Salt and pepper
- 3 chicken breasts, halved
- 1 Tbsp minced onion
- 2 Tbsp cooking oil
- 12 sm white onions
- 1 c sliced mushrooms
- $\frac{1}{2}$ c red wine
- $\frac{1}{2}$ c chicken broth
- 1 clove garlic, minced
- 1 bay leaf
- $\frac{1}{2}$ tsp thyme

1. Preheat the oven to 350°F. In a large bowl, mix the flour with salt and pepper to taste. Dredge the chicken in the flour mixture.

2. In a large skillet, brown the chicken and minced onion in oil.

3. Place the chicken in a 4-quart baking dish.

4. Sauté the small white onions and mushrooms in the skillet until lightly browned. Add the wine, broth, garlic, bay leaf, and thyme. When the liquid starts to boil, stir well, pour into the baking dish, cover, and bake for 40 minutes. Before serving, remove and discard bay leaf.

Serves 6.

Joan Young, The Unitarian Church, Franklin, NH

Turkey Curry

Here's a tasty way to use up Thanksgiving leftovers.

- 1 c sliced fresh (or canned and drained) mushrooms
- $\frac{1}{3}$ c minced onion
- 1 lg apple, peeled, cored, and diced
- 3 c diced cooked turkey
- 6 Tbsp butter
- 3 Tbsp flour
- $\frac{1}{2}$ tsp salt
- 1– $1\frac{1}{2}$ tsp curry powder
- $1\frac{1}{2}$ c turkey stock, mixed with a little cream

1. In a large skillet, sauté the mushrooms, onion, apple, and turkey in butter until the apple and onion pieces are tender.

2. Remove from the heat, and stir in the flour, salt, and curry powder. Blend in $\frac{1}{2}$ cup stock, and return to the stove. Cook, stirring and gradually adding remaining 1 cup stock, over medium heat, until the curry has thickened.

3. Put the curry in the top of a double boiler and cook over boiling water for 15 minutes longer. Taste to adjust the seasoning. Serve with hot rice.

Serves 6.



Turkey Florentine



Turkey, spinach, and mushrooms in a smoothly delicious sauce.

- 8 Tbsp butter
- 1 chicken bouillon cube
- 3 c diced cooked turkey
- 1 c canned, drained mushrooms
- $\frac{1}{4}$ c flour
- 2 c milk
- 1 c grated Colby or Cheddar cheese
- 1 tsp salt
- 3 Tbsp sherry
- Dash of nutmeg
- 2 packages (10 oz each) frozen chopped spinach, cooked and drained

1. Preheat the oven to 350°F. In a skillet, melt 4 tablespoons of butter. Crush the bouillon cube into the hot butter. Sauté the turkey in the butter for 2 to 3 minutes, stirring to heat evenly.

2. Remove the turkey from the pan and add the mushrooms to the butter. Sauté for 2 or 3 minutes and add to the turkey. Keep the turkey and mushrooms hot.

3. In the same pan, melt the remaining 4 tablespoons butter and blend in the flour. Gradually add the milk, stirring until the sauce is smooth and thick. Add the cheese, salt, sherry, and nutmeg, stirring until the cheese is melted.

4. Butter a 9" × 13" baking dish. Spread the spinach over the bottom. Cover the spinach with the turkey and mushroom mixture. Pour the sauce over all and bake for 30 minutes, or until heated through and bubbly.

Serves 8.



Fish & Seafood

Crab and Corn Bake

Delicious and rich. May be prepared ahead.

¼ c butter	1 can (6½–7½ oz) crabmeat, flaked
2 Tbsp flour	2 hard-boiled eggs, chopped
½ c milk	1 can (16 oz) whole-kernel corn, drained
½ tsp salt	1 can (16 oz) cream-style corn
Dash of pepper	½ c grated Parmesan cheese
1 Tbsp lemon juice	½ c buttered bread crumbs
1 tsp prepared mustard	
½ tsp horseradish	
½ tsp Worcestershire sauce	

1. Preheat the oven to 400°F. In a saucepan, melt the butter and blend with the flour. Gradually add the milk and cook over medium heat, stirring, until the white sauce thickens. Stir in the salt, pepper, lemon juice, mustard, horseradish, and Worcestershire sauce.

2. Mix together the crabmeat, eggs, and corn. Add the milk sauce and turn the entire mixture into a greased 1½-quart baking dish. Top with cheese and crumbs. Bake for 15 minutes, or until heated through and bubbly.

Serves 6.

Shirley Doherty, The Unitarian Church, Franklin, NH



Mock Lobster Casserole



Marvelous way to make haddock into something much fancier.

- 2 lb haddock fillets
- ¼ tsp salt
- 1 c canned (or frozen and thawed) cream of shrimp soup
- 1 Tbsp lemon juice or sherry
- ½ tsp minced onion
- ⅓ tsp garlic powder
- ¼ c melted butter
- ½ tsp Worcestershire sauce
- ¾ c bread crumbs or crushed Ritz crackers

1. Place the fish in a greased 2-quart baking dish. Sprinkle with salt.

2. Mix the soup with the lemon juice or sherry. Pour over the fish. Bake the fish uncovered for 20 minutes.

3. Meanwhile, sauté the onion and garlic in butter. Remove from the heat and add the Worcestershire sauce. Blend with the crumbs or crackers. Sprinkle over the fish, and bake for 10 minutes more.

Serves 6.



Cheryl Tutt, Ascutney Union Church, Ascutney, VT

Salmon Pudding

This casserole is a great combination of flavors.

- 1 can (8 oz) salmon, boned and flaked
- $\frac{1}{8}$ tsp paprika
- $\frac{1}{8}$ tsp dillweed
- 2 Tbsp lemon juice
- $\frac{1}{4}$ tsp salt
- $\frac{1}{8}$ tsp pepper
- 2 dashes of Tabasco sauce
- Dash of Worcestershire sauce
- $\frac{1}{2}$ c bread crumbs
- $\frac{1}{2}$ c milk, warmed
- 3 eggs, separated

1. Preheat the oven to 350°F. In a large bowl, mix the salmon with the paprika, dillweed, lemon juice, salt, pepper, Tabasco sauce, and Worcestershire sauce.

2. Soak the bread crumbs in the milk and add to the salmon. Beat the eggs yolks and add them to the salmon. Beat the egg whites until stiff and fold them in. Bake in a greased 2-quart baking dish for 40 minutes, or until golden brown.

Serves 6.

Elizabeth Hughes, Old Brick Church, Clarendon, VT



Shrimp and Rice Casserole



The dill really makes the difference.

- 1 c rice, cooked and drained
- ½ lb sharp Cheddar cheese, grated
- 2 c cooked shrimp
- 4 eggs, separated
- ¾ c milk
- ¼ tsp pepper
- ¼ tsp onion salt
- ¼ tsp dillweed

1. Preheat the oven to 375°F. In a large bowl, mix the rice, cheese (reserving 1 cup cheese for the topping), and shrimp.

2. In another bowl, mix the egg yolks and the milk and add to the shrimp mixture. Season with the pepper, onion salt, and dillweed.

3. In a clean bowl, beat the egg whites until stiff and fold them in to the shrimp mixture. Turn it into a greased 2-quart baking dish. Sprinkle the reserved cheese on top. Bake for 30 minutes.

Serves 8.



*Catherine B. Anderson, United Methodist Church of the Hamptons,
Hampton, NH*

Vegetable Sides & Casseroles

Baked Beans

This fine recipe is a wonderful side to any meat dish.

- 1 lb dry navy or pea beans
- 6 c water
- ½ lb salt pork, diced into ½" chunks
- 1 sm onion, peeled
- ⅓ c molasses
- ¼ c sugar
- 1 tsp dry mustard
- ¼ tsp pepper

- 1.** Soak the beans overnight in the water.
- 2.** The next day, place the beans with soaking water in a large kettle (add water to cover if necessary). Bring to boil; lower the heat and simmer until the beans are tender. Drain, reserving the liquid.
- 3.** Preheat the oven to 300°F. Place the salt pork, onion, and beans in a 2-quart bean pot or baking dish.
- 4.** In a bowl, combine the molasses, sugar, mustard, pepper, and 1 cup reserved bean liquid. Pour over the beans. Stir thoroughly. Add just enough of the reserved bean liquid to cover the beans.
- 5.** Cover the pot or baking dish, and bake for 2 hours. Add liquid if necessary and stir. Continue baking 1 ½ to 2 hours longer, or until the beans are tender. Bake uncovered for the last half-hour.

Serves 8.

Mary Nichol, First Presbyterian Church, Monroe, NY

Broccoli and Cheese Casserole

An unusual casserole that's a little like a soufflé, but not as fluffy.

- 3 eggs
- 1 c cottage cheese
- ½ c Cheddar cheese
- 3 Tbsp flour
- 2 tsp salt
- Dash of pepper
- 2 packages (10 oz each) frozen broccoli

1. Preheat the oven to 350°F. In a large bowl, beat the eggs, and then add the cottage cheese, Cheddar, flour, salt, and pepper. Beat well together.

2. Cook the broccoli as directed on the package and drain well. Add the broccoli to the egg mixture. Pour into a greased baking dish and bake for 30 to 35 minutes.

Serves 6 to 8.

Betty Fainelli, Harwinton Congregational Church, Harwinton, CT



Corn-Zucchini Bake



A nice combination. Also try it topped with tomato sauce.

- | | |
|---|---|
| 3-4 med zucchini (1 lb) | ¼ tsp salt |
| ¼ c chopped onion | ¼ c fine dry bread crumbs |
| 2 Tbsp melted butter | 1 tsp oregano or Italian seasoning (optional) |
| 2 eggs, beaten | 2 Tbsp grated Parmesan cheese |
| 2 Tbsp flour | Tomato halves |
| 1 package (10 oz) frozen whole-kernel corn, or | Parsley |
| 2 c fresh corn cut from cob, cooked and drained | |
| 1 c (4 oz) shredded Swiss cheese | |

1. Preheat the oven to 350°F. Wash the zucchini (do not pare) and slice them 1" thick. Cook, covered, in small amount of boiling salted water until tender (for 15 to 20 minutes). Drain and mash them with fork.

2. In a skillet, sauté the onion in 1 tablespoon butter until tender. Combine the mashed zucchini, onion, eggs, flour, corn, Swiss cheese, and salt. Turn the corn mixture into a greased 1-quart or 7" × 7" baking dish.

3. In a small bowl, combine the bread crumbs, oregano or Italian seasoning, if using, and Parmesan cheese with the remaining tablespoon melted butter. Sprinkle over the corn mixture. Place on a baking sheet. Bake for 40 minutes if using a 1-quart baking dish, or for 25 to 30 minutes if using a square baking dish—or until a knife inserted comes out clean. Let stand for 5 to 10 minutes before serving.

4. Garnish with the tomato halves and parsley.

Serves 6.



Mrs. L. Bouchard, St. Paul's Church, Lancaster, NH

Eggplant Casserole

For a different note at a potluck supper.

- ½ of 10¾-oz can golden mushroom soup
- ½ c mayonnaise
- 1 egg, beaten
- 1 Tbsp grated onion
- 1 c shredded cheese
- 1 med eggplant, peeled, diced, and cooked
in boiling salted water for 10 to 15 minutes, then
drained
- ¾ c crushed Ritz crackers (about 15 crackers)
- 1 Tbsp butter

1. Preheat the oven to 350°F. In a large bowl, mix the soup, mayonnaise, egg, onion, and cheese with the eggplant.

2. Place the eggplant mixture in a greased 1½-quart baking dish, and cover with the cracker crumbs. Dot with butter. Bake for 25 minutes.

Serves 6.

Betty C. Rollins, The Congregational Church, Atkinson, NH

Italian Zucchini Casserole

Another reason to rejoice over a bountiful zucchini crop.

- 2½ lb zucchini, thinly sliced
- ½ c chopped onion
- ½ c chopped green pepper
- 4 Tbsp butter
- 1 can (3 oz) sliced mushrooms
- 1 package dry spaghetti sauce mix
- 1 c water
- 1 can (6 oz) tomato paste
- 4 oz shredded mozzarella cheese
- 2 Tbsp grated Parmesan cheese

1. Preheat the oven to 350°F. In a saucepan, cook the zucchini in boiling salted water for 4 to 5 minutes. Drain.

2. In a skillet, sauté the onion and green pepper in butter until tender. Remove from heat, and add the mushrooms, sauce mix, water, tomato paste, and mozzarella. Gently stir in the zucchini.

3. Transfer the mixture to a greased 7" × 11" baking dish, and sprinkle with the Parmesan cheese. Bake for 30 to 35 minutes.

Serves 8.

Evelyn Shaw, Pilgrim Congregational Church, New Haven, CT



Scalloped Sweet Spanish Onions



*Prepare this lovely custard a day ahead
and bake when convenient.*

¼ c butter + 2 Tbsp butter, melted

3 med Spanish onions, sliced

¼ c chopped green pepper

2 Tbsp chopped pimiento

1 c grated Swiss cheese

1 c cracker crumbs

2 eggs, beaten

¾ c light cream

1 tsp salt

⅛ tsp white pepper

1. Preheat the oven to 325°F. In a skillet, melt ¼ c of the butter; add the onions and green pepper and cook until tender. Stir in the pimiento.

2. Place half of the mixture in a shallow greased baking dish. Sprinkle with ½ c of the Swiss cheese and ½ c of the cracker crumbs. Repeat layers of the onions and cheese.

3. In a small bowl, beat the eggs with the cream, salt, and pepper. Pour over the onions in the baking dish. Combine the remaining ½ c of the cracker crumbs with the remaining 2 Tbsp of melted butter. Sprinkle over top. Bake for 25 minutes, or until set. Serve hot.

Serves 6 to 8.



Mrs. Albert G. Clark, United Church of Christ, Keene, NH

Spanish Rice

Smooth, creamy rice heated up with peppers. Olé!

- 1 c chopped onions
- ¼ c butter
- 4 c freshly cooked rice
- 2 c sour cream
- 1 c creamed cottage cheese
- 1 lg bay leaf, crumbled
- ½ tsp salt
- ½ tsp pepper
- 1 can (12 oz) Tuscan peppers, or 2 cans (4 oz each)
chilies, chopped
- 2 c grated sharp cheese
- Parsley

1. Preheat the oven to 375°F. In a skillet, sauté the onions in butter. Stir in the rice, sour cream, cottage cheese, bay leaf, salt, and pepper.

2. In a 2-quart crockery baking dish or 9" × 13" baking pan, layer half the rice, the Tuscan peppers or chilies, and 1 cup grated cheese. Layer the remaining rice and top with the remaining 1 cup cheese and the parsley. Bake for 25 minutes, or until hot and bubbly.

Serves 8.

Catherine P. Newell, Concord Unitarian Church, Concord, NH

Squash and Hominy Dish

This is filling enough to be the entrée.

- 2 lb zucchini or summer squash
- 1 lg onion, chopped
- 4 Tbsp butter
- $\frac{1}{2}$ c water
- 2 cans (16 oz each) hominy, drained
- 2 jalapeño peppers, seeded and chopped
(wear plastic gloves when handling)
- $1\frac{1}{2}$ c sour cream
- 1 tsp salt
- 2 c grated sharp cheese
- Crushed corn chips for topping

1. Preheat oven to 325°F.

2. In a skillet, combine the zucchini or squash, onion, butter, and water, and cook slowly until tender. Add the hominy, peppers, sour cream, salt, and 1 cup cheese. Pour into a greased 3-quart baking dish, top with the remaining 1 cup cheese, and sprinkle with the crushed corn chips. Bake for 1 hour.

Serves 8.

Phyllis Shattuck, All Saints Episcopal Church, Pasadena, CA

Tomato-Corn Rarebit

Tasty and easily transportable.

- 2 tsp chopped onion
- 1 ½ Tbsp butter
- 3 Tbsp flour
- 1 c canned tomatoes
- 1 c drained canned corn
- ½ tsp salt
- 1 package (8 oz) processed cheese,
shredded
- 6–8 slices toast or double-size saltines

1. In a skillet, sauté the onion in butter until soft. Blend in the flour; add the tomatoes (with juice), corn, and salt. Cook slowly for 10 minutes.
2. Add the cheese and cook over low heat, stirring often, until the cheese melts completely. (Too high a temperature will curdle it.) Serve on the saltine crackers or toast points.

Serves 6.

Mrs. Albert G. Clark, United Church of Christ, Keene, NH

Salads & Breads

Everlasting Cole Slaw

In spite of its name, this slaw is sure to go fast.

- 1 head cabbage
- 1 sm onion, finely chopped
- 2 carrots, grated
- 2 stalks celery, diced
- 1 c chopped black olives (optional)
- 1 sweet pepper, diced
- $\frac{1}{2}$ c sugar
- $\frac{2}{3}$ c vinegar
- 1 c salad oil
- 1 tsp mustard
- 1 tsp celery seed
- 1 Tbsp salt

1. In a large bowl, finely shred the cabbage. Add the onion, carrots, celery, olives, if using, and pepper. Add the sugar and turn into 11" $\times$ 15" pan.

2. In a medium saucepan, mix the vinegar, oil, mustard, celery seed, and salt. Bring to a boil. Pour the hot liquid over the vegetables. Mix well, cover, and refrigerate.

Serves 8 to 10.

Naomi Crook, Chocorua Community Church, Chocorua, NH



Golden Potato Salad



A cold potato salad with a creamy mayonnaise dressing.

- 6 c peeled, diced, and boiled potatoes
- ½ c diced cucumber
- ½ c chopped onion
- 2 Tbsp chopped chives
- ⅔ c mayonnaise
- ⅓ c yogurt
- 2 Tbsp cider vinegar
- 1 Tbsp prepared mustard
- 1 ½ tsp salt
- ¼ tsp pepper
- Paprika

- 1.** In a large bowl, combine the potatoes, cucumber, onion, and chives.
- 2.** In a small bowl, blend the mayonnaise, yogurt, vinegar, mustard, salt, and pepper. Pour over the potato mixture and blend thoroughly. Refrigerate for several hours. Sprinkle with paprika before serving.

Serves 6 to 8.



Carol Jensen, United Church of Hardwick, Hardwick, VT





Hot German Potato Salad



The chicory gives a new twist to this classic comfort food.

- 14 med potatoes, peeled and cut into
lg chunks
- $\frac{1}{3}$ lb bacon, cut with kitchen shears
into $\frac{1}{4}$ " squares
- $\frac{1}{4}$ c bacon fat
- $\frac{1}{4}$ c cider vinegar
- $\frac{1}{4}$ c water
- 2 c snipped chicory
- 2 Tbsp sugar
- Salt and pepper

- 1.** In a large pot, boil the potatoes until slightly firmer than required for mashing.
- 2.** Meanwhile, in a skillet, fry the bacon pieces over medium-low heat until crisp (reserve $\frac{1}{4}$ c of the fat).
- 3.** In a small bowl, mix the vinegar and water.
- 4.** As soon as potatoes are done, drain and put them into a large bowl, and immediately add the chicory, bacon pieces, vinegar and water, hot bacon fat, and sugar. Toss well and season to taste with salt and pepper.

Serves 8.



Mary Wakefield, First Congregational Church, Rindge, NH

Jellied Vegetable Salad

Traditional at church suppers.

- 1 package (3 oz) lemon gelatin
- ½ tsp salt
- 1 c boiling water
- 1 c cold water
- ½ c shredded cabbage
- ½ c shredded carrots
- 2 Tbsp French dressing

1. In a small bowl, soak the gelatin in a little bit of cold water for 3 to 5 minutes, then dissolve the gelatin and salt in the boiling water. Pour into a 9" × 13" pan. Stir in the cup of cold water. Refrigerate until partially jelled.

2. Meanwhile, in a large bowl, marinate the cabbage and carrots in the French dressing for 15 minutes. Add the vegetables to the partially jelled gelatin and stir to distribute evenly. Chill until firm. Cut into 6 squares and serve plain or on lettuce.

Serves 6.

Marcia Fletcher, St. Anne's Episcopal Church, Calais, ME



Marinated Vegetable Salad



*Use these vegetables or experiment with
your own combinations.*

- ½ c salad oil
- ½ c vinegar
- ½ c sugar
- 2 c whole cooked green beans
- 1 c sliced cooked carrots
- 1 c sliced celery
- 1 c green pepper, sliced or cut into strips
- 1 med Spanish onion, sliced

1. In a large bowl, prepare a dressing of the oil, vinegar, and sugar mixed together. Mix in the green beans, carrots, celery, green pepper, and onion into dressing and keep the vegetables pressed down with a plate on top.

2. Refrigerate overnight. Drain well before serving.

Serves 8 to 10.



Susan Cronewett, Our Savior Lutheran Church, Hanover, NH



Cornbread



Makes a big batch of sweeter-than-usual cornbread that children love. Reduce the sugar to $\frac{1}{2}$ cup for a standard cornbread.

- $\frac{3}{4}$ c sugar
- 2 eggs, beaten
- 2 c flour
- 1 c yellow cornmeal
- 1 Tbsp baking powder
- $\frac{3}{4}$ tsp salt
- 2½ Tbsp melted butter
- 1½ c milk

1. Preheat the oven to 350°F.

2. In a bowl, mix the sugar with the eggs. Sift together the flour, cornmeal, baking powder, and salt, and add to the egg mixture. Stir in the butter and milk. Beat up quickly. Bake in greased 9" × 13" pan for 30 minutes.

Serves 8 to 12.



Evelyn Shaw, Pilgrim Congregational Church, New Haven, CT



Dill Bread



Great for lunch or brunch. Best served warm from the oven.

- 1 package dry yeast
- $\frac{1}{4}$ c lukewarm water
- 1 c cottage cheese, heated to warm
- 2 Tbsp sugar
- 2 Tbsp grated onion, or 1 Tbsp minced dry onion
- 1 Tbsp butter
- 2 tsp dill seed
- 1 tsp salt
- $\frac{1}{4}$ tsp baking soda
- 1 egg
- $2\frac{1}{4}$ – $2\frac{1}{2}$ c flour

1. Preheat the oven to 350°F. In a small bowl, soften the yeast in the lukewarm water, and combine in a mixing bowl with the cottage cheese, sugar, onion, butter, dill seed, salt, baking soda, and egg. Stir in the flour. Knead well.

2. Let the dough rise in a warm place until doubled in bulk (1 hour). Punch down and knead again. Form the dough into a loaf and place in a greased and floured 9" $\times$ 5" loaf pan. Let the dough rise in a warm place for 30 minutes. Bake for 50 minutes.

Makes 1 large loaf.



*Mrs. Burton Erickson and Eleanor Wells, First Congregational Church,
Concord, NH*

Zucchini Bread

One of the best.

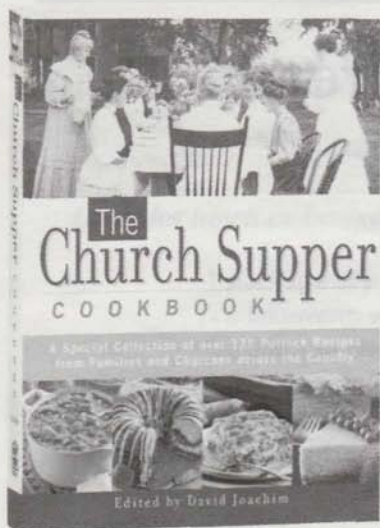
- 3 eggs
- $\frac{3}{4}$ c cooking oil
- 1 $\frac{1}{2}$ c sugar
- 2 c chopped zucchini (approximately $\frac{1}{4}$ " dice)
- 2 tsp vanilla
- 3 c flour
- 1 tsp salt
- 1 tsp baking soda
- $\frac{1}{2}$ tsp baking powder
- 1 tsp cinnamon
- $\frac{3}{4}$ c chopped nuts, any kind (optional)
- $\frac{3}{4}$ c raisins or cut-up dates (optional)

1. Preheat the oven to 350°F. In a large bowl, mix the eggs, oil, sugar, zucchini, and vanilla.

2. In another large bowl, sift together the flour, salt, baking soda, baking powder, and cinnamon, and add to the egg mixture. Stir in the nuts and/or raisins or dates, if desired. Turn into 2 greased 8" $\times$ 4" loaf pans and bake for 50 to 60 minutes.

Makes 2 medium loaves.

Barbara Lockhart, United Church of Christ, Keene, NH



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